

**UNPOLISHED RICE**

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**Abstract of JP2003088316**

**PROBLEM TO BE SOLVED:** To obtain unpolished rice which has an excellent nutritive value, can readily be boiled by a home rice cooker and is low-allergenized, especially low-allergenized unpolished rice suitable as a meal for a rice allergic patient.

**SOLUTION:** This low-allergenized unpolished rice for a meal for a rice allergic patient is obtained by subjecting unpolished rice to germination treatment. This method for producing low-allergenized unpolished rice comprises subjecting unpolished rice to hydration treatment, then subjecting the hydrated unpolished rice to germination treatment until  $\gamma$ -aminobutyric acid content reaches about 10-30 mg/100 g and then subjecting the germinated unpolished rice to wet-heat treatment. The germinated unpolished rice has total protein content not different from those of unpolished rice and polished rice, has slight soluble protein, low reactivity with an antibody against rice allergen and extremely slight allergen. Allergen proteins of 14-16 kDa belonging to albumin fraction and 26 kDa belonging to globulin fraction being main allergen proteins of rice can be removed or reduced by the method.

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